

Apple Pie

Ingredients

1/2 cup sugar
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
6 to 7 cups thinly sliced peeled tart apples
1 tablespoon lemon juice
Pastry for double-crust pie (9 inches)
1 tablespoon butter
1 large egg white
Additional sugar



Directions

1. In a small bowl, combine the sugars, flour and apples with lemon juice. Add sugar mixture; to
2. Line a 9-in. pie plate with bottom crust; trim mixture; dot with butter. Roll out remaining do Trim, seal and flute edges. Cut slits in crust.
3. Beat egg white until foamy; brush over crust loosely with foil.
4. Bake at 375° for 25 minutes. Remove foil and filling is bubbly, 20-25 minutes longer. Cool on